

Cafe des Amis

#2 6 item Chefs Sea Food Tasting Menu

3400 baht per person. 5 glass wine paring + 1800

2 Fresh La Perle Noire Oysters with Caviar & crispy shallots

Bubbles André Delorme. Blanc de Blancs , 12.5%

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Norwegion Langostine with Lobster Bisque & Hennessy cognac

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Raw wild caught Italian Red Prawns (Rosso di Mazara)
Cured with Extra virgin olive oil, lemon, salt and black pepper

Chezzatte Sancerre Rose, France 2023, 12.5%

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Alaska King Crab & Avocado Cocktail, caviar & mild wasabi

Chablis. Christophe Patrice France, 2022, 12.5%

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Roasted Snow Fish with Morel Mushroom risotto

La Torre Delle Venezie, Northern Italy 100% Pinot Grigio 12%
(option: Beef wellington +400)

Sweet:

Hot Chocolate Fondant, roasted crushed pistachio & walnut with ice cream

Haut Charmes Sauternes Appellation Sauternes Contrôlée. France, 2022. 13.5%vol.